

ABOUT THE DEPARTMENT

The Department of Food Technology was started in the academic year 2006-2007 and offers B.Tech., and M.Tech., degree programmes in Food Technology. This department is one of the recognized research centers by the Anna University, Chennai. The Department comprises of qualified staff members with good academic and industrial exposure. The Department has sound infrastructural facilities including separate laboratories like Biochemistry lab, Packaging lab, Food Analysis and Quality Control lab and Microbiology lab. The department focuses on imparting students with excellent technical knowledge to meet the needs of industries and research as well.

Department of Chemical Engineering was started in the academic year 1994 -1995 and offers B.Tech., and M.Tech., degree programmes in Chemical Engineering. This department is one of the recognized research centers by the Anna University, Chennai. The Department comprises of qualified staff members with good academic and industrial exposure. Well-equipped laboratories with advanced simulation softwares like ASPEN, HYSYS, HTRI and GPROMs cater to the interests of aspiring students. The department focuses on imparting students with excellent technical knowledge to meet the needs of industries and research as well. The department is accredited by NBA, New Delhi.

ABOUT THE COLLEGE

Kongu Engineering College (KEC) was established in the year 1984. Approved by AICTE, New Delhi and affiliated to Anna University, Chennai. The Institution has completed 36 years of dedicated and excellent service in the field of technical education. The Institution offers 14 UG, 19 PG and 16 Research programmes in Engineering, Applied Sciences and Management branches. The Institution is rated as 135th among all Engineering Colleges including IITs & NITs in India by MHRD & NIRF and listed among Band A institutions in Private and Self Financed Colleges by ARIIA-2020. The Institution has got NBA accreditation for all UG programme and is also ISO certified. The Technology Business Incubator was established in the Institution with sponsorship from DST.



CSIR

Sponsored

"National Workshop on Novel approaches in Food Processing and Waste Valorisation (NAFPWV)"

06/08/2021 to 07/08/2021

Organising Secretary

Dr. V. Sangeetha

Convener

Dr. A. Sudha

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Venue

Chanakya Seminar Hall,

Department of Food Technology,

Kongu Engineering college,

Perundurai – 638060.

ABOUT THE WORKSHOP

Recent trend of lifestyle changes, as consumers demand products with a significant nutritional contribution, bioactive compounds, and good sensory properties, posed a great challenge toward food processing sector for the evolution of novel and innovative food processing techniques. The trend towards the use of "natural" ingredients, such as colors, flavors or preservatives has created the need for research into milder and more energy efficient but equally effective processing technologies.

The novel food processing technologies, such as HPP, PEF, Irradiation, ultrasonication and cold plasma which influence on consumer's health have been the major innovations in the field of processing technology. These novel techniques act by prolonging the shelf life, enhancing or maintaining the quality, and to regulate freshness of food product. Apart from this, Staggering amounts of food waste are being generated in Asia by means of agricultural processing, food transportation and storage, and human food consumption activities.

There must be an insight on the latest trends in food waste valorization in Asian countries such as India, Thailand, Singapore, Malaysia and Indonesia. Land filling, incineration, and composting are the first-generation food waste processing technologies. Thus the main objectives of this workshop are to provide basic knowledge of different new and innovative food processing techniques about their way of preservative action, effectiveness and suitability in various types of foods including waste valorization.

RESOURCE PERSONS

Sessions will be handled by eminent persons from Industry and reputed institutions

ELIGIBILITY

Students, Research Scholars and Faculty from AICTE Affiliated Engineering Colleges and Arts & Science Colleges.

REGISTRATION

Registration is free and it is limited to 50 participants. Applications will be selected on first-come first serve basis.

SCHEDULED DATES

Last Date for Receipt of Applications :
01.08.2021

Confirmation by Participants :
03.08.2021

REGISTRATION PROCEDURE

How to apply?

The interested participants shall register for the workshop through the link given below.

Link: <https://forms.gle/FT8VN76twGU4AuWG8>

TOPICS TO BE COVERED

1. Novel Approaches in Food processing Technology
2. Novel process technique for valorization of Agri- food waste
3. Cold Plasma: A novel approach for enhanced food quality and safety
4. Foodomics - A Novel approaches for Food Processing
5. Food waste Valorization – Scope and opportunities
6. Advances on food waste valorization – New horizons for sustainable society

ADDRESS FOR COMMUNICATION

The Organizer

National Workshop on Novel approaches in Food Processing and Waste Valorization (NAFPWV)

Department of Chemical Engineering

Kongu Engineering College

Perundurai, Erode - 638 060, Tamil Nadu.

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